

Lay's® Cheddar and Chive Mashed Potatoes





Ingredients

- 1 bag (7.75 oz) LAY'S® Classic Potato Chips, divided
- 1/4 cup heavy or whipping (35%) cream
- 1/2 cup sour cream
- 2 tbsp butter, cubed
- 2 cups shredded aged Cheddar cheese, divided
- 1/4 cup chopped chives, divided

How to make it

1. Preheat oven to 400°F.
2. Reserve 1 oz Lay's® Original Potato Chips (about 10) and lightly crush into small bowl; set aside.
3. In medium bowl, crush remaining chips.
4. In medium saucepan set over medium-high, bring 1 cup water and cream to a boil. Add crushed chips from medium bowl; stir to combine. Reduce heat to low and cook, stir occasionally, for 5 to 8 minutes or until chips are moistened and starting to resemble mashed potatoes.
5. Stir in sour cream and butter and cook, stirring occasionally, for 1 to 2 minutes or until thick and creamy. Fold half the cheese and 2 tbsp chives into potato mixture.
6. Transfer potato mixture to greased 8-inch square glass baking dish and smooth top.
7. In another medium bowl, toss reserved potato chips with remaining cheese and remaining chives. Sprinkle over mashed potato mixture.
8. Bake for 15 to 20 minutes or until top is golden brown and cheese is melted and bubbling.



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
10 minutes	30 minutes	40 minutes	6

Made with



LAY'S® Classic Potato Chips